

# Tavern Menu

## Appetizers

Wild Gulf Shrimp Cocktail (5pc) 24.

Spicy Montauk Fluke Tartare\*  
*Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish* 24.

Montauk Scallop Crudo\*  
*Green Apple, Sesame, Cilantro, Smoked Trout Roe, Scallion* 24.

Baked Stuffed Clams  
*Local Top Necks, Duck Bacon, Leeks, Panko, Marjoram* 22.

Local Beet & Baby Kale Salad with Maple-Tahini Emulsion  
*Catapano Farms Goat's Milk Feta, Oat & Sesame Granola* 22.

Balsam Farms Mesclun Greens & Roasted Butternut Squash Salad  
*Red Endive, Hazelnuts, Mecox Farm's 'Sigit' Cheese & Sherry Vinaigrette* 22.

Baby Kale Caesar Salad  
*Grana Padano & Sourdough Croutons* 18.

Confit Pork Belly and Shrimp Wonton Soup  
*Roasted Chicken and Shellfish Broth, Sesame, Scallion, Carrot* 20.

Seared Hudson Valley Foie Gras  
*Milk Pail Zestar Apple Compote, Toasted Brioche, Amagansett Sea Salt* 28.

## Entrées

The Tavern Burger\* \*\* 30.  
Proprietary Blend of Local Acabonac Farms Grass-Fed Beef  
*Freshly Cut French Fries, Garlic Pickle & Traditional Condiments*

1770 House Tavern Meatloaf 28.  
*Potato Purée, Spinach & Roasted Garlic Sauce*

Roasted Amish Chicken with Channing Daughters Ramato Jus 42.  
*Local String Beans, French Carrots & Yukon Gold Potato Purée*

\*\*These items may be cooked to your liking.

\*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.